



## VESSEL HIRE

### APRIL - OCTOBER | MINIMUM 3 HOURS

UP TO 60 GUEST	\$3,000 per hour
61 – 80 GUESTS	\$3,400 per hour
81 – 100 GUESTS	\$3,600 per hour
101 – 110 GUESTS	\$3,800 per hour

### APRIL - OCTOBER | MINIMUM 4 HOURS

UP TO 60 GUEST	\$3,500 per hour
61 – 80 GUESTS	\$3,700 per hour
81 – 100 GUESTS	\$3,900 per hour
101 – 110 GUESTS	\$4,100 per hour

### EXTENDED CHARTERS

OVERNIGHT CHARTER (UP TO 12 PAX)	\$30,000 + 30% APA
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## ADDITIONAL PRICING

<b>WAIT STAFF</b> <i>Additional staff \$50 PP/ PH thereafter</i> <i>Double rate for all public holidays (min 3 staff for all charters)</i>	<b>\$400</b> (4 hours)
<b>CHEF RATE</b> <i>Additional staff \$120 PP/ PH thereafter</i> <i>Double rate for all public holidays</i>	<b>\$450</b> (4 hours)
<b>10-29 passengers x 1 Chef</b> <b>30-110 passengers x 2 Chef</b>	
<b>WHARF FEES</b>	<b>\$50</b> (per wharf)

### PUBLIC HOLIDAY SURCHARGE

VESSEL HIRE & CATERING	30%
WAIT STAFF & CHEF FEES	100%

*Surcharges apply for public holidays excluding Christmas Day, Boxing Day and New Years Eve.*

### FURNITURE REMOVAL CHARGES

MAIN SALOON	\$1,000
TOP DECK	\$300

### EXTRAS

SPA	\$500
EARLY BUMP IN	\$100 per hour
DECAL & DECORATION REMOVAL	\$200 per hour
<b>RIBCO 36 TENDER</b> <i>(for 10 guests plus 2 crew)</i>	\$4,000 (4hr)
<b>FORMAL DINING SET UP</b> <i>based on event and pax</i>	TBC
MICROPHONE	\$300 per hour
<b>KAYAKS X 2</b> <i>Included upon advance request</i>	FOC
LILYPAD & SUP BOARDS	<i>on advance request</i>
ADDITIONAL TELEVISION	\$100
<b>SLIPPERS</b> <i>additional pricing for branded slippers</i>	\$5 per pair
<b>GOLF</b> <i>Including 100 golf balls, floating green, turf for tee off and clubs</i>	\$2,500

### CABINS

MASTER CABINS	\$1,000
TWIN/DOUBLE CABINS	\$750 per room





## CANAPE MENU

### MENU 1 | \$79PP

3 cold, 3 warm, 1 substantial  
1 dessert

### MENU 2 | \$95PP

4 cold, 4 warm, 2 substantial,  
1 dessert

### MENU 3 | \$120PP

1 Food Station, 4 cold, 4 warm, 2  
substantial, 1 dessert

*if caviar chosen price will change*

#### COLD

- freshly shucked Sydney rock oysters with cucumber, caramelised vinegar mignonette (g f)
- cherry truss tomatoes, smoked chutney, shaved goat cheese, salsa verde, pangrattato (v)
- chilled Queensland king prawns with yuzu aioli (g f)
- poached free-range chicken, celery heart, walnuts, shaved apple, aioli tart king salmon sashimi, pickled cucumber, pink ginger, shallots, wasabi sesame seeds (g f)
- Thai-style black Angus beef salad, green chilli, snake beans, roasted peanuts, glass noodles, hot lime dressing (gf)
- king crab ceviche, baby coriander, red pepper, crispy sweet potatoes, lemon aioli (gf) (All cold canapes can be made GF)

#### DESSERT CANAPES

- passionfruit curd and fresh strawberry tart
- sea-salt caramel and brownie crumble tart
- valrhona dark chocolate mousse, raspberry, coco pop crunch
- prosecco marinated strawberries, watermelon, mint, meringue
- whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
- triple cream brie, sour cherry and baby basil tart

#### WARM

- fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli (v)
- quick-fried tiger prawns, capers, radish remoulade, dry chilli on spoon sumac roasted pumpkin chutney, falafel, pine nuts, hummus, crispy shallots (v,vg,gf, df)
- spicy pulled chicken, grilled eggplant, butternut pumpkin quesadilla, avocado cream peppered lamb loin, peperonata, olive, shaved pecorino, salsa verde, crostini blow-torched Atlantic scallops, pickled dicon, miso citrus dressing, nori seasoning on spoon (gf)
- hand made beef empanadas, saltana's, olives, chimichuri grass fed beef handmade pie, smoked tomato relish

#### SUBSTANTIAL

- char sui style chicken with shredded baby bok choy, sprouts, organic rice bowl (gf) veggie burger, halloumi, grilled eggplant, blackened peppers, salsa verde, wild rocket
- grilled rodriguez chorizo hot dog pick led white cabbage, hot mustard, aged cheddar, aioli
- sugar cured king salmon lightly seared, orecchiette pasta salad, chard broccoli, pea, dry chilli, baby spinach slow cooked grass-fed sumac lamb shoulder gnocchi, caponata, kale, pecorino bowl roasted miso eggplant, kimchi, soba noodles, baby greens bowl
- crispy fried Korean chicken, hot slaw, sesame mayo slider pulled bbq black angus beef, hot spiced slaw, wild rocket on soft milk bun





## VEGETARIAN CANAPE MENU

MIN 10 PASSENGERS (PLUS CHEF FEES)

### MENU 1 | \$79PP

3 cold, 3 warm, 1 substantial  
1 dessert

### MENU 2 | \$95PP

4 cold, 4 warm, 2 substantial,  
1 dessert

### MENU 3 | \$120PP

1 Food Station, 4 cold, 4 warm  
2 substantial, 1 dessert

#### COLD

- spiced butternut pumpkin, hummus, crispy onion tar t (gf )
- miniature short-crust tar t with gold heirloom cherry tomato, whipped ricotta,
- pecorino, black olive, basil reduction on spoon (v) (gf )
- sour cherries, crisp pear, shaved hazelnut, orange (gf )
- smoked eggplant, horse radish, capers, charcoal wafer cone, roe (gf )
- caramelized soy, ginger, sesame, baby greens, bean sprouts, shredded nori on betel leaf (gf )

#### DESSERT CANAPES

- passionfruit curd and fresh strawberry tart
- sea-salt caramel and brownie crumble tart
- valrhona dark chocolate mousse, raspberry, coco pop crunch
- prosecco marinated strawberries, watermelon, mint, meringue
- whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
- triple cream brie, sour cherry and baby basil tart

#### WARM

- wild mushroom, pea, pecorino arancini balls with panko crust, truff le aioli
- silkin tofu daikon, cucumber, green chilli salad, nahmjn dressing (gf )
- crispy feta, pea, spinach filo cigars with spiced orange glaze
- black bean, spiced avocado, cherry tomato quesadilla
- popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf )
- caponata, feta, cherry tomatoes, toasted pine nuts (gf )
- hand made chickpea spiced curry pie, saffron tomato chutney substantial
- Moroccan vegetables, chermoula, chickpea, cucumber raita (bowl)
- miso crusted eggplant salad, soba noodles, baby greens, crispy onion
- sweet potato, enoki mushrooms, avocado, edamame poke with Japanese pick les,
- soy lime dressing shredded nori (bowl)
- sautéed gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)
- crispy tofu, hoisin, Asian slaw, lime, chilli roll
- veggie burger, blackened haloumi, piquillo peppers, salsa verde





### FOOD STATIONS

STATIONS – FOR ABOVE 20 PASSENGERS

#### SASHIMI STATION – \$20 PER HEAD

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

#### GLAZED HAM STATION – \$20 PER HEAD

Served warm and carved to order served with mustard, pickles and soft rolls

#### SUSHI AND SASHIMI STATION – \$25 PER HEAD

Section of hand made sushi and fresh seasonal seafood served raw and carved

#### CAVIAR STATION – POA

Selection of caviars, ice bowl, complete with hostess to guide through the caviars

#### DUMPLING BAR – \$20 PER HEAD

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

#### CHARCUTERIE & CHEESE – \$20 PER HEAD

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

#### OYSTER TASTING STATION – \$20 PER HEAD

Showcasing freshly shucked regional oysters from around Australia – Sydney Rock, Pacific's and Flats

#### JUST CHEESE – \$18 PER HEAD

Wide selection of both local and imported cheeses with various breads and classic accompaniments

#### ROAMING OYSTER SHUCKERS – \$25 PER HEAD

Freshly shucked regional oyster from around Australia – Sydney Rock, Pacific's and Flats





## BUFFET MENU

MIN 10 PASSENGERS

### GOLD BUFFET PACKAGE – \$126 PER HEAD

2 x chef selection canapés on arrival, 2 cold platters,  
2 warm platters, 1 dessert platter

#### BUFFET INCLUDES

- Green micro salad with shaved radish, red onion and cold-pressed dressing
- Fresh baked bread rolls and Pepe Saya butter
- Steamed baby potatoes with parsley butter and lemon

#### COLD PLATTERS

- Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
- House-smoked Petune ocean trout with shaved zucchini, radish, fennel, wasabi cream fraiche (gf)
- Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold pressed organic olive oil dressing (gf)
- Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy
- Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon
- Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

### PLATINUM BUFFET PACKAGE – \$147 PER HEAD

2 x canapés on arrival, 3 cold, 3 warm platters,  
2 dessert platters

#### WARM PLATTERS

- Grilled Tasmanian salmon, soba noodles, baby greens lime chilli dressing
- 8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale,bbq zucchini and warm Israeli couscous
- Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
- Free-range de-boned chicken, Moroccan spiced vegetables, sumac, cucumber yoghurt (gf)
- Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harissa, shaved zucchini (gf)
- Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

#### DESSERT PLATTERS

- Valrhona Dark chocolate pave, candied peanuts shortbread crumble vanilla ice cream
- Strawberry cheesecake coconut crumble strawberry ice cream
- Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
- Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread
- Share Platter option will also include complimentary platters of \*\*
- • Green micro salad with shaved radish, red onion and coldpressed dressing
- • Fresh baked bread rolls and Pepe Saya butter
- • Steamed baby potatoes with parsley butter and lemon





## BUFFET MENU

MIN 10 PASSENGERS

### SEAFOOD BUFFET – \$170 PER PERSON

#### CANAPÉS

Miniature short-crust tart with hummus and spiced butternut pumpkin (v)

Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

#### Cold Platters

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli (Lobster on request, price depends on market value)

Pepper-seared Yellowfin tuna Tataki, pickled daikon, wild mushroom, aged soy

QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli

#### WARM PLATTERS

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)

Large king prawns with chermoula, chickpea, harissa spiced yogurt (gf)

Salt and pepper squid, new season potato salad, chorizo, Aleppo chili

#### DESSERT

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

#### SIDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Spiced Broccolini, oyster sauce, smoked chilli, crispy onion

Handmade bread rolls, cultured butter





### VEGETARIAN BUFFET MENU

MINIMUM 10 PASSENGERS. PLUS CHEF CHARGES

#### GOLD BUFFET PACKAGE – \$126 PER HEAD

2 x canapés on arrival, 2 cold platters, 2 warm platters  
1 dessert platter

#### PLATINUM BUFFET PACKAGE – \$147 PER HEAD

2 x canapés on arrival, 3 cold, 3 warm platters  
2 dessert platters

##### COLD PLATTERS

- grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
- shaved zucchini, radish, fennel, wasabi cream fraiche (gf)
- heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- sweet potato, pickled daikon, wild mushroom, bean sprouts aged soy orecchiette
- salad, broccolini, meredith goats cheese feta, peas, dry chilli, lemon

##### DESSERT PLATTERS

- valrhona dark chocolate pave candy peanuts  
shortbread crumble vanilla ice cream strawberry  
cheesecake coconut crumble strawberry ice cream
- handmade pavlova nests mango passionfruit curd  
raspberry sorbet (gf)
- local and imported cheese served with spiced apple  
chutney, marinated figs and flatbread

##### WARM PLATTERS

- grilled miso eggplant, soba noodles, baby greens lime  
chilli dressing
- spiced charred cauliflower pomegranate molasses,  
kale, bbq zucchini and warm Israeli couscous
- roasted red pepper, black olive, harissa, shaved  
zucchini with local mushrooms and chimichurri (gf)
- Moroccan spiced grilled vegetables, chermoula,  
chickpea, cucumber raita

##### BUFFET INCLUDES

- green micro salad with shaved radish, red onion and  
cold-pressed dressing
- fresh baked bread rolls and pepesaya butter
- steamed baby potatoes with parsley butter and lemon





## BUFFET MENU

OVER 15 GUESTS REQUIRES ADDITIONAL CHEF FEE OF \$450 FOR 4 HOURS

### FORMAL PLATED MENU – \$145 PER HEAD

#### ENTREE

Pan-seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing  
Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress  
De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth  
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs  
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe  
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini  
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli  
Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

#### MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque  
Peppered venison loin, quince, puff pastry, radio, chestnut  
De-boned corn-fed chicken, sweet corn custard, baby leeks, pearl barley  
Hapuku, squid, chorizo, nettle butter, lemon  
Grass-fed beef tenderloin, ox tail cigar, King Brown mushroom, jus  
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus  
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

#### DESSERTS

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream  
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream  
Coconut pannacotta, mango, crumble, coconut sorbet  
Vanilla cheesecake, mixed berries, orange cardamom ice cream  
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney





## BEVERAGE PACKAGES

### SILVER BEVERAGE PACKAGE

**\$20.00 PER PERSON PER HOUR**

Josef Chromy Pinot Noir Chardonnay NV, TAS  
Mandoleto Pinot Grigio, Veneto Italy  
Rameau d'Or 'Petit Amour' Rose, Cotes de  
Provence France  
Debussy Reverie Chardonnay, Loire Valley  
France  
Yering Station 'Little Yering' Pinot Noir, Yarra  
Valley VIC  
Deep Woods Cabernet Shiraz, Margaret River  
WA  
Corona, Mexico  
Peroni, Italy

### GOLD BEVERAGE PACKAGE

**\$30.00 PER PERSON PER HOUR**

Moet & Chandon Brit Imperial, Champagne  
France  
Terra Viva Pinot Grigio, Veneto Italy  
Scarborough Chardonnay, Hunter Valley  
NSW  
Rameau d'Or Rose, Provence France  
Stoney Rise Pinot Noir, TAS  
The Hedonist Shiraz, McLaren Vale SA  
Corona, Mexico  
Peroni, Italy

### PLATINUM BEVERAGE PACKAGE

**\$40.00 PER PERSON PER HOUR**

Perrier – Jouet Blanc de Blancs, Champagne  
France  
Maison Saint AIX Rose, Provence France  
Domaine Nozay Sancerre, Loire Valley France  
Shaw and Smith M3 Chardonnay, Adelaide  
Hills SA  
Mount Edward Pinot Noir, Central Otago NZ  
Glazter 'Bishop' Shiraz, Barossa Valley SA  
Corona, Mexico  
Peroni, Italy

